
Association News

Washington Restaurants: From Politics to Ethnic Cuisine

*Editor's Note: This year meeting attendees will be able to take advantage of a new restaurant reservation service provided by **Your Table is Waiting**. At this courtesy desk, knowledgeable staff will make recommendations for your breakfast, lunch or dinner and will confirm your reservations while you wait. Specific hours of the service will be listed in the final program and posted in the registration area. Parts of this article were excerpted from the food article written by Joan Nathan that was published in PS, Spring 1986. Additions were made by Kelly Weiss of **Your Table is Waiting** and Norinne Hessman, APSA.*

In political Washington, where you dine is usually more important than what you eat. The food more often than not is the lesser concern when Washingtonians break bread. Since it is the nation's capital, one would expect that it could boast, like other major American cities during the revival of American food, of being home to a new breed of star-spangled American chefs. This is not so, but times they are a-changing. What Washington lacks in home-grown American chefs is more than made up for by the sheer variety of exotic and different international fare.

In this new breed of restaurants you won't worry about whom you are seen with. They're a bit off the beaten track of K Street and environs where the legal/political/lobbying elite of Washington congregates. What might interest political scientists is the fact that there are more Ethiopian restaurants in Washington than anywhere in the world outside of Ethiopia (currently 11). Especially outstanding and



named annually as one of our top fifty is **The Red Sea**, 2463 18th St., NW, 483-5000. Genuinely authentic and modestly priced, it is a unique experience. Also very authentic, but located in the Georgetown area is **Dar Es Salam**, a wonderful Moroccan restaurant whose soft pillows are very inviting. It's located at 3056 M St., NW, 342-1925, not far from **Apana**, 3066 M St., NW, 965-3040, a cozy Indian restaurant that has built an outstanding reputation over the years.

El Salvadorean, Afghani, Lebanese and Persian restaurants are also increasing in numbers. There is a local joke that as each country opens an embassy in Washington, the brother of the Ambassador opens a restaurant. Whatever the reason for the enormous increase in ethnic restaurants, their popularity indicates that it is no longer only the elite who dine out. New immigrants and natives alike are seeking good, exotic fare at reasonable prices. Just

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ramble up 18th Street to Columbia Road to see an array of small, international restaurants reflecting shifting populations in the nation's capital, a microcosm of what is happening throughout the country.

The Political Scene

For those who want to see the political elite, get invited to the Senate dining room, the Press Club, or the White House. If that is not possible, try the less conspicuous white house across the street, **La Maison Blanche**, the successor to San Souci, at 1725 F St., NW, 842-0070. Particularly popular at lunchtime, La Maison Blanche attracts Washington's who's who. Art Buchwald's banquettes next to the wall faces the crowd. Included in his lunch bunch are Ben Bradlee, Jack Valenti, Edward Bennett Williams, and Joseph Califano, who flip a coin to see who picks up the tab. This large, open dining room has an extensive French menu. Its pates are particularly good. Otherwise, opt for daily specials such as their "L'assiette de Pecheur," assorted steamed seafood with a saffron butter sauce with oysters wrapped in spinach in a white butter, basil, and saffron sauce. They offer a pre-theatre special for \$19.95.

Another very popular restaurant with the who's who in D.C. is **Il Giardino**, a lovely northern Italian restaurant located in midtown, 1110 21st St., NW, 223-4555. Its homemade pastas and fresh seafood are served in handsome pastel surroundings.

Duke Zeibert's, a Washington institution for many years, reopened several years ago in the stunning Washington Square Building, 1050 Connecticut Avenue, NW, 466-3730. Don't go there for the food but for the atmosphere in this mezzanine restaurant with wide open vistas.

A different kind of elite hang out at the **Florida Avenue Grill**, a short cab ride from the Washington Hilton at 1100 Florida Ave., NW, 265-1586. Open from 6 a.m. to 9 p.m. for the past 40 years, the Grill has the best homemade biscuits and cornbread in town. This is a tiny diner where black political cronies meet with the

nation's cab drivers to enjoy down-home soul food in a humming atmosphere.

French Restaurants

If intimacy and classic French cuisine are your choices, then **Jean Pierre** is where you must go. Located at 1835 K St., NW, 466-2022, in the midst of what is often referred to as "restaurant row," this truly wonderful restaurant has delighted its diners for many years, under the very capable direction of its owner, Mr. Jean-Michel Farret, who will personally greet and seat you.

The new kid on the block is a lovely addition to our waterfront area. Located on the 2nd floor of the old marina, **Le Rivage**, 100 Water St., SW, 488-8111, specializes in seafood prepared in a French manner. Its large picture windows offer a spectacular view and its moderate prices make it a real find.

Epi Dor, 1220 19th St., NW, 223-7676 is another relatively new French restaurant located in the Dupont Circle area. Start with the mussels gratin in basil, and for the main course the sea scallops with dill are excellent. Located at the front of the restaurant is their bakery shop offering a large assortment of breads and sinfully rich French pastries.

A bistrolike restaurant in Georgetown is **La Chaumiere**, 2813 M St., NW, 338-1784, a favorite of State Department types who want to eat formally, yet quietly. Their daily specials are quite interesting.

Continental

If great Italian food is what you are craving don't miss **Otello's**, 1329 Connecticut Ave., NW, 429-0209. This warm restaurant with its red-checked tablecloths will easily become one of your favorites. In addition to their wonderful pasta dishes they boast one of the best antipasto platters in the city. Their rullata di pollo is delightful. Linger over a cappuccino and cannoli.

A wonderful new addition to Georgetown is **Filomena Brasserie**, 1063 Wisconsin Ave., NW, 338-8800. Filled with beau-

tiful Italian antiques and enough greenery to impress any gardener, this northern Italian restaurant boasts handmade pasta made right before your eyes and an unusual assortment of vegetable filled breads. Make sure you bring a big appetite and save room for the complimentary after dinner liqueurs.

For those who like to indulge in afternoon tea, there is no better place than the **Garden Terrace** of the Four Seasons Hotel at the edge of Georgetown, 2800 Pennsylvania Ave., NW, 342-2800. High tea includes Devon cream, scones, tea sandwiches, a variety of (alas) teabagged English tea, and pastries, all set on beautiful china and silver. A pianist plays between 4 p.m. and midnight.

For old country flavor, visit **Old Europe**, located at 2434 Wisconsin Ave., NW, 333-7600, just above Georgetown. Along with beer steins and an Alpine trio, you'll find authentic, good quality German food and heavenly desserts. Celebrating its 40th birthday this year, this local favorite is here to stay. Allow owner Karl Herold to extend a warm welcome by sharing a champagne birthday toast with him.

Adams-Morgan Spaghetti Garden, a ten-minute walk from the Hilton at 2317 18th St., NW, 265-6665, is just the kind of neighborhood place to which you will return. A Persian family who came here via Israel decided to open an Italian restaurant. (Why not Persian? Because you can make more money with Italian food!) The rooftop garden has been a hit ever since. Take your kids, set them down near the fish tank, listen to the piped-in classical music and enjoy large, inexpensive, and delicious portions of spaghetti, veal parmigiana, and lasagna.

American

For many years **Clyde's of Georgetown**, 3236 M St., NW, 333-0294, was considered to be the first Washington restaurant to which visitors from abroad should be taken. The atmosphere is public; a glorious garden-like back room atrium reflects in mirrors. Sunday brunch is served here. Now Clyde's owners have bought the **Old Ebbitt Grill** at 675 15th St.,

NW, 347-4800, committing itself to good fresh American cuisine. Hamburgers in both places are terrific. If you eat at the Old Ebbitt be sure to stop by the nearby Washington Hotel rooftop bar for a drink. Nothing can compare to the breathtaking panoramic view of our beautiful city on a clear Washington evening.

For large portions of steak and fish in a quieter and cozy setting, try **The Guards**, 2915 M St., NW, 965-2350. This local favorite has been around for almost 20 years and offers a warm welcome to all who enter. Two large wood burning fireplaces add to its old world charm.

Offering a more innovative approach to American cuisine is **F. Scotts or 1789**, both on a quiet residential street in Georgetown, 1226 36th St., NW, 965-1789. The former is decorated in a upbeat Art Deco style complete with glass lit bar and a small dance floor where one may glide to great tunes from the 1950s. Fresh daily specials usually include a pasta, seafood and tempting desserts.

1789, on the other hand, is set in a Federalist townhouse which lends to a very cozy and quiet atmosphere. The delightful menu, which changes seasonally, offers painstakingly prepared, delicious selections from our own America. The attention to detail is outstanding, making this a meal you will long remember.

Suzanne's, 1735 Connecticut Ave., NW, 483-4633, is the type of casual upstairs wine bar-restaurant where you can discuss the issues of the world with a friend you haven't seen for ages. You can have a trendy pasta dish or a cheese and fruit tray. For those with a sweet tooth try their chocolate chestnut torte or amaretto cheesecake.

The New Orleans Cafe at Columbia Road and 18th St., NW, 234-5111, is a treat at any hour. Start with beignets and coffee for breakfast and have their daily gumbos, jambalayas, etc. The Cafe and its counterpart, **The New Orleans Oyster Bar and Seafood Restaurant**, 2477 18th St., NW, 328-3421, serve authentic American southern regional foods.

For those wishing to grab a quick sandwich in between panel sessions, the deli at **Larimer's Market**, 1727 Connecticut Ave.,

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NW, 332-3366, can't be beat. Just a short walk down the hill from the Washington Hilton, they have wonderful sandwiches and salads as well as an impressive wine and cheese shop. They do not have an eating area on the premises.

Oriental

Reopened this fall after extensive renovations, the beautiful **China Pearl**, 2020 K St., NW, 223-9888, offers an extensive range of seafood, as well as all of the traditional favorites of Hunan, Szechuan, and Cantonese cooking. Its setting is elegant yet very warm and inviting. The staff is outstanding. The moderate prices will delight you.

For the real flavor of Chinese food in Washington head to Chinatown and sample dimsum at **Kowloon**, 807 7th St., NE, 396-2217, or the **Golden Palace**, 726 7th St., NW, 783-1225, and Cantonese crab at **Tai Tung**, 622 H St., NW, 737-1462. Up until seven years ago the Chinese population was Cantonese. The first Szechuan restaurant in Chinatown and still one of the best in town is the **Szechuan**, 615 I St., NW, 393-0130. Hunan cuisine is now served at **Hunan Chinatown**, 624 H St., NW, 783-5858. The latest and closest to the best of New York's Chinatown Cantonese restaurants is the **Big Wong**, 610 H St., NW, 638-0116. **China Inn**, 631 H St., NW, 789-9445, has a little bit of all the different cuisines.

Third World

El Caribe, 288 M St., NW, 338-3121, is a misnomer for this Latin American restaurant, one of the best of the lot. Try their zarzuela, seafood stew, and paella.

At **Bacchus**, 1827 Jefferson Place, NW, 785-0734, start with the wonderful Lebanese maza. This is a sophisticated, attractive Middle Eastern restaurant with a wonderfully creative menu.

The garden at the **Iron Gate Inn** at 1734 N St., NW, 737-1371, is just the place to dip warm pita bread into hummus and baba ghanouj.

For Afghani food, the appetizers especially are recommended at **Bamiyan**,

3320 M St., NW, 338-1896, and **Khyber Pass**, 2309 Calvert St., NW, 234-4632, two of the new Afghani restaurants in town these days. They are wonderful: eggplant, yogurt and mint-based dipping sauces.

Popular with World Bank diners is the Peruvian **El Chalan** at 1924 I St., NW, 293-2765. Eschabeche, seviche, papas a la huancaína, and wonderful fish stews are available seven days a week.

In addition, here are some other moderately priced restaurants within walking distance of the convention:

Anna Maria's (Italian), 1737 Connecticut Ave., NW, 667-1444.

Bootsie, Winky & Miss Maude (American), 2026 P St., NW, 887-0900.

Cafe Petitto (Italian), 1724 Connecticut Ave., NW, 462-8771.

Cafe Splendide (Austrian), 1521 Connecticut Ave., NW, 328-1503.

Childe Harold (American Pub), 1610 20th St., NW, 483-6702.

Helen's (American/Oriental), 1805 18th St., NW, 483-1813.

La Fonda (Mexican), 1639 R St., NW, 232-6965.

Omega (Cuban), 1856-58 Columbia Rd., NW, 745-9158.

Tabard Inn (American), 1739 N St., NW, 785-1277.

Taj Mahal (Indian), 1327 Connecticut Ave., NW, 659-1544.

Timberlake's (American Pub), 1726 Connecticut Ave., NW, 483-2266.

Trattu's (Italian), 1823 Jefferson Place, NW, 466-4570.

Congressional Fellows to Hold Third Alumni Caucus at Annual Meeting

The third annual alumni dinner for Congressional Fellows will be held during the APSA annual meeting in Washington, D.C. Once again Fellows will have the opportunity to dine and socialize with other